



PATENT ABSTRACTS OF JAPAN

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(57) Abstract:

PROBLEM TO BE SOLVED: To elongate the quality retaining period of dried foods by evacuating a storage chamber, not invaded by cold air for cooling, through an evacuating means.

SOLUTION: An evacuated storage chamber 10, incorporated into a refrigerator main body 1, is not cooled independently from the other storage chamber in a refrigerator. The evacuated storage chamber 10 is provided with an evacuating means to suck air in the evacuated storage chamber 10 through an evacuating port 35 or a vacuum pump 37, and an evacuating passage 36 for guiding air in the evacuated storage chamber 10 into the vacuum pump 37. Further, the evacuated storage chamber is constituted of a compressor 2, a heat insulating material 3, a cold air introducing passage 11 and a cold air discharging passage 12. Upon preserving foods in the evacuated storage chamber 10, cooling is not necessitated, however, it is not necessary to preserve foods, requiring drying preservation, together with drying agent, such as silica gel or the like, and the flavor as well as the taste of the same will not be lost. On the other hand, when the foods are preserved to-

gether with the drying agent, absorption of moisture into the foods is prevented and the foods can be preserved for a long period of time while keeping the flavor and taste of them as they are.

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